LA PETITE MAISON'S LUNCH BEGINS NOW!!


Yes!!

IF YOU ENJOY THIS SERIES,
PLEASE LIKE AND SUBSCRIBE.

TRANSLATED BY: HAYONE CHUNG
EDITED BY: YEJI LEE

AND JAEWON, YOU'RE JUST A ROOKIE! HOW DARE YOU BLACK OFF LIKE THAT, COMING AFTER 10?

WHAT THE HELL ARE YOU TRYING TO LEARN HERE?

...I FELT PRETTY GENEROUS.

GET A CAB HOME.

.....
I can't take a taxi with 40 bucks...

NO EXCUSE CAN TOP THAT.
NOPE.

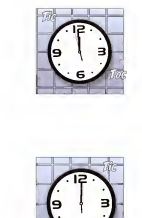
HE DIDN'T EVEN LET THEM IN THE KITCHEN...
HE DOESN'T CUT ANY SLACK. I BETTER BE CAREFUL...
I'll win using only one hand before...

DON'T BE INTIMIDATED.

I LIKE HOW HE'S SO CLEAR-CUT. THERE'S ONE LESS COMPETITION NOW.
Nothing to do for a meal? As a place he's starting work for the first time? How strange.

.....

I'll...
I'll eat with Gold



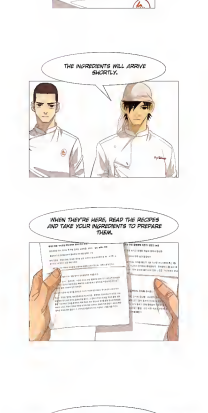
.....

WEAR YOUR UNIFORMS.

PIN THIS ON YOUR LEFT CHEST AND STAND AT YOUR POSITIONS.

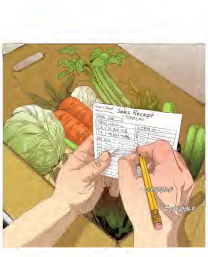

.....
MR. INSUN SAINT! GLAD TO MEET YOU.
YEAH, SAME HERE...

GRAB!! I MISSED AN OPPORTUNITY!!!


THE INGREDIENTS WILL ARRIVE SHORTLY.


WHEN THEY'RE HERE, READ THE RECIPES AND TAKE YOUR INGREDIENTS TO PREPARE THEM.

HELP. HOW ARE YOU?

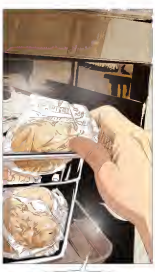

Sales Receipt
Grapes
Tomatoes

UM...

YOU HAVE QUITE MANY OAK LEAVES THAT HAVE GONE YELLOW.

CAN YOU USE THIS?

MR., WE KEEP GETTING THESE MIXED IN THE BATCH...
I THOUGHT I TOLD YOU SEVERAL TIMES ALREADY...
OH, I'M SORRY. I TRIED MY BEST TO BE CAREFUL... HOW COULD THIS THESE TAG ALONG AGAIN?



THIS IS POUSSIN.

CUT POUSSIN IN HALF AFTER CLEANING.

AND VACUUM-WRAP IT.

WE WILL PUT THIS IN A TEMPERATURE-CONTROLLED WATER BATH AND COOK IT AT 60°C FOR 9 HOURS.

WOW...

PRETTY IMPRESSIVE.

SOUS-VIDE FOR 9 HOURS... THE TEXTURE WILL BE INCREDIBLY SOFT.

*SOUS-VIDE: LOW-TEMPERATURE ARTSHIT COOKING

I'VE ONLY HEARD OF IT. THIS IS MY FIRST TIME SEEING IT ACTUALLY BEING USED IN A KITCHEN.

IF YOU MIX IT UP WITH PAN-FRY, YOU CAN GET THE BEST STEAK WITHOUT LOSING ANY JUICE.

CHEFS HAVE DIFFERENT KNOW-HOWS, BUT THEY ALL WANT TO REACH THE SAME PLACE AT THE END.

JUST THE RIGHT AMOUNT OF MAILLARD REACTION, WITHOUT LOSING TEXTURE.

*MAILLARD REACTION: A FORM OF NONENZYMATIC BROWNING THAT RESULTS FROM A CHEMICAL REACTION BETWEEN AN AMINO ACID AND A REDUCING SUGAR, USUALLY REQUIRING HEAT CURSEITHO

THE DRAWER UNDER YOUR WORKTABLE IS A SUPPLEMENTARY REFRIGERATOR. PLEASE CHECK HOW MUCH INGREDIENTS YOU HAVE.

OUR CHEF...

IS ONE TOUGH COOKIE.

JUNSY, YOU'RE HERE!

MR. PARK, DON'T DO THIS BY YOURSELF. LET'S DO IT TOGETHER.

SIGH...

.....

BAM!

WHY?

WHAT FOR?!

IT'S 10:08.

TIC

TAC

I TOLD YOU THE FIRST BASIS OF EVALUATION IS "DESPERATION".

BUT!! NO MATTER HOW FAST THE MAINS ARRIVE!....

IF IT'S A KITCHEN SO RELAXED THAT MAINS CAN TAKE ALL THE TIME THEY WANT AND HAVE A SIP OF COFFEE....

CLENCH...

I'M ENOUGH TO HANDLE IT ALL.

TAEGAN SO, YOU HAVE 6 YEARS OF EXPERIENCE?

IS THIS HOW YOU'VE BEEN RUNNING IT FOR 6 YEARS?

YOU TWO ARE OUT.

THIS IS THE LAST TIME. IF YOU DO THIS AGAIN, WE'LL CHANGE OUR SUPPLIER.
AH, I UNDERSTAND. I'M SORRY.

I'M SORRY, I DIDN'T MEAN TO PURCHASE IT.
I'LL JUST PUT IT BACK.

Slice

Chop
Chop
Chop

Slice
Chop
Chop
Chop

IT'S ALREADY FAST 10.
AND YOU'RE HERE NOW?

I'M IN MAN SECTION, SO THERE'S STILL PLENTY OF TIME.

.....


I SEE.


WELL, WOULD THE CHEF THINK THE SAME?